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Cork stoppers for sparkling wines and gasified wines — Specifications

Bouchons en liège pour vins mousseux et vins gazéifiés — Spécifications

Reference number
ISO 4710:1988 (E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 4710 was prepared by Technical Committee ISO/TC 87, *Cork*.

Cork stoppers for sparkling wines and gasified wines — Specifications

1 Scope

This International Standard specifies the characteristics of cork stoppers for sparkling wines and gasified wines.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard listed below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 633, *Cork — Vocabulary*.

3 Definitions

For the purposes of this International Standard, in addition to the definitions given in ISO 633, the following definitions apply.

3.1 sparkling wines : Special wines made with grapes, with must or with wines treated according to techniques approved under the "Office international de la vigne et du vin" (OIV) code for oenological treatments. They are characterized by the production, upon opening the container, of a more or less persistent effervescence resulting from the release of carbon dioxide solely of endogenous origin.

The gas in the bottle is under an overpressure of at least 3,5 bar¹⁾ at 20 °C over and above atmospheric pressure; however, the minimum overpressure for bottles of less than 25 cl capacity becomes 3 bar at 20 °C. Depending on the preparation technique, sparkling wines are classified into wines that develop their effervescence characteristic in the bottle and wines that develop their effervescence characteristic in a closed vat.

3.2 gasified wines : Special wines derived from wines treated according to methods approved by the OIV and presenting physical characteristics similar to those of sparkling wines, but in which the carbon dioxide has a partial or total exogenous origin.

3.3 crown : The bottom surface of a stopper for sparkling wines and gasified wines.

4 Types

The stoppers for sparkling wines and gasified wines may be of several types, namely :

- a) natural cork stoppers;
- b) agglomerated cork stoppers with, however, one or several discs made of natural cork;
- c) stoppers made only of agglomerated cork.

1) 1 bar = 10⁵ Pa